

WELCOME TO SKOVMØLLEN

Welcome to Skovmøllen - where the taste of tradition meets a modern twist. Deeply rooted in the gastronomic heritage of our venerable predecessor, Skovmøllen at Moesgaard, we welcome you to an experience that is as authentic as it is refreshing.

Our menu celebrates traditions but also offers surprises that will delight even the most dedicated food enthusiasts. Whether you're looking for a quick lunch or a casual dinner with friends, Skovmøllen is the perfect place to gather and enjoy a great meal.

So step inside, take a seat, and let us pamper your taste buds with our unique fusion of past and present. Welcome to Skovmøllen - where tradition meets renewal, and where every bite tells a story.

LUNCH

11:30 - 16:00

We recommend 2 pieces if you're moderately hungry and 3 pieces if you REALLY mean it.

Møllens herring platter

Old-fashioned matured red and white herring with proper accompaniments
155,-

Butter-fried plaice

Mill's remoulade, lingonberries, grilled lemon
135,-

Potato sandwich (vegetarian)

Potato sandwich, lovage mayo, radishes, smoked cheese cream, pickled new onions, fried onions, chives
110,-

Warm-smoked mackerel with tomato variations

Mackerel fillet, tomato concasse, broken gel on tomato and mayo
120,-

Cold-smoked salmon

Horseradish cream, dill cucumber, fennel
135,-

Skovmøllen's chicken salad

Pepper bacon from Nr. Søby, tarragon, apple
120,-

Stirred tartare of Danish beef

Stirred tartare with cress mayonnaise, fried celery, raw egg yolk, and cress
135,-

Æggekage anno 1946

Pork, beetroot, and mustard
175,-

Shrimp sandwich

Lumpfish roe, lemon mayonnaise, marbled eggs, green salads, and butter-fried bread
195,-

Tartelettes with chicken in asparagus

185,-

A Tribute to Giber Å

Crispy fried trout in herb breadcrumb, rilette of hot-smoked salmon, trout roe, marinated crayfish tails, urea emulsion, served on butter-fried bread
205,-

Lunch spread

Based on the danish "smørrebrød", 5 dishes are served, selected by the kitchen.
(minimum 2 persons)
265,- per guest

DANISH "SMØRREBRØD"

LUNCH DISHES

In case of allergies, please contact your server.

CAKE AND DESSERT

11:30 - 17:00

Cake buffet

Chef's selection of two cakes and warm rolls
(minimum 2 persons)
175,- per person

2 pcs Skovmøllen's buns

(from 14:00)
with jam, cheese, and butter
75,-

Rhubarb trifle

Rhubarb compote, muesli/macaron mix,
whipped cream, crystallized white chocolate
75,-

Skovmøllen's layer cake

Cake cream, fruit compote, and cream
85,-

Skovmøllen's chocolate cake

Chocolate brownie - pickled rhubarb - white
chocolate - rhubarb/elderflower broken gel
95,-

Strawberry/Rhubarb soup

Fresh strawberries - white chocolate/strawberry
ice cream - crystallized white chocolate
105,-

3 Danish cheeses

Chef's pickles served with butter-fried bread
115,-

Skovmøllen's famous hot chocolate

with whipped cream
65,-

DRINKS

Marquis

Gin - Raspberry - Cranberry - Wood sorrel - Lemon -
Licorice
110,-

Goldenginger

Whiskey - Ginger - Lime - Apple - Amaretto
110,-

Passionada

Vodka - Passion fruit - Orange - Mango - Vanilla
110,-

Cucudill

Gin - Cucumber - Elderflower - Dill - Apple - Lemon
110,-

Espresso Martini

Vodka - Espresso - Dark Chocolate - Licorice
110,-

Amarettosour 0.0%

Non-alcoholic: Amaretto - Apple - Lemon
90,-
Add alcohol / +20,-

Gin Tonic

110,-

Aperol Spritz

110,-

Irish Coffee

110,-

BUBBLES & ROSÉ

DRINK CARD

Cava Semi-Seco N.V.

Vega Medien

Bottle	Glass
395,-	79,-

Semi-sweet Cava made from Chardonnay and Macabeo

The wine is rich in exotic fruits, with plenty of bubbles to balance the sweetness of the wine.

Champagne Brut Prestige

Pascal Walczak

Bottle
795,-

Classic Champagne from southern Cotes de Bar.

A wine made from 75% Pinot Noir and 25% Chardonnay. The Champagne has notes of cherry and marzipan.

Weingut Büsser-Paukner

Rosé Merlot & Pinot Noir 2023

Germany

Bottle	Glass
375,-	85,-

Fruity rosé made from Merlot & Pinot Noir grapes, perfectly embodying what a rosé should be. It's a relatively dark rosé with a touch of residual sweetness without being overly sweet, perfect for enjoying in the sun and summer.

Domaine Montrose Rose Côtes-de-Thongue IGP 2023

France

Magnum	Bottle	Glass
975,-	475,-	90,-

Southern French rosé in Provence style, abundant with raspberry and strawberry flavors. A delightful fruity wine offering rich complexity.

Draft beer Aarhus Bryghus 0,4l

Pilsner	58,-
Classic	62,-
IPA	69,-

Bottle beer - Aarhus Bryghus 0,6l

Klosterbryg	
Wheat	
Brown Ale	
	89,-

Non-alcoholic beer- Thisted Bryghus 0,5l

Wheat	0,5 %
Classic	0,5 %
IPA	0,5 %
	62,-

BEER

Soft drinks

Pepsi Max

From Thisted Bryghus:

Cola	
Lemon	
Raspberry	
ABC Sport	
Squash	
	37,-

Juice

Elderflower	
Rhubarb	
Blackcurrant	
	42,-

SOFT DRINKS

Water with or without bubbles

25,-

Kaffe (filter)

Bourbon blend (Brazil, Sumatra)
A full-bodied coffee with hints of chocolate.

All you can drink 52,-

The

Earl Gray

Ingredients: Black tea

Fruit tea

Granny's Garden

Ingredients: apple, hibiscus, rosehip peel, pineapple pieces, papaya, marigold flowers, mango

Green tea with fruit

Morning Dew

Ingredients: green tea, rose petals, marigold flowers, cornflowers

White tea

White Yunnan Silver

Ingredients: White tea

Herbal and ginger

Ayurveda

Ingredients: ginger, anise, fennel, licorice root, lemongrass, black peppercorns, cinnamon pieces, chamomile flowers, sweet blackberry leaves, rose petals

All you can drink 52,-

COFFEE AND TEA

Aquavit

Bottle	2 cl.
750,-	45,-

WHITE WINE

RED WINE

Pinot Blanc Trocken 2022

Weingut Büsser-Paukner

Germany

Bottle Glass

410,- 85,-

Dry Pinot Blanc from Rheinhessen.

Medium-bodied white wine with notes of tropical fruits

Riesling Schiefermineral Trocken Aylar 202

Margarethenhof

Germany

Bottle Glass

495,- 95,-

Dry Riesling from Mosel with notes of citrus.

Very acidic and fresh.

Sancerre Blanc 2022

Domaine Paul Balland

France

Bottle Glass

560,- 125,-

Classic Sancerre.

100% Sauvignon Blanc from Loire.

Aromatic profile with freshness, a bit of fullness, and intensity.

Val de Loire Sauvignon Blanc 2022

Benoit Daridan

France

Bottle Glass

445,- 85,-

Sauvignon Blanc from Loire.

Aromatic profile with freshness, fullness, and minerality.

Bourgogne Hautes - Côtes de Nuits 2022

Domaine R. Dubois et fils

France

Bottle

695,-

Classic white Burgundy made from 100% Chardonnay.

Our fullest white wine with notes of ripe lemons, and a creamy acidity profile with toasted butter in the aftertaste.

Toscana Rosso IGT 2022

San Luciano

Italy

Bottle Glass

410,- 85,-

Tuscan blend of Sangiovese and Ciliegiolo.

Easily drinkable, fruity red wine with fullness and warmth.

Neither too dry nor tannic.

Spätburgunder Geniesser Wein

Dry 2021 - Weingut Vogel

Germany

Bottle Glass

495,- 95,-

Pinot Noir from the extinct volcano Kaiserstuhl in

Germany's warmest region, Baden.

Light and spicy wine with an aromatic scent.

Langhe Nebbiolo DOC 2022

Massimo Rattalino

Italy

Bottle

475,-

Nebbiolo from Piedmont.

Light ruby-red and dry wine with good structure.

Light, elegant, and easy to drink Nebbiolo.

Bourgogne Rouge – Vieilles Vignes 2022

Domaine R. Dubois et fils

France

Bottle

695,-

Pinot Noir from old vines in Burgundy.

Classic Burgundy wine.

Morgon Les Dryades 2022

Petit Perou

France

Bottle

525,-

Gamay from the southernmost Burgundy.

An intense version of Beaujolais with barrel aging, and a dense and dark fruit profile.

Barolo DOCG 2018

Massimo Rattalino

Italy

Bottle

795,-

Piedmont's most famous wine, Barolo, made from 100% Nebbiolo.

A powerful wine, yet balanced with a very long finish.

Brunello di Montalcino

DOCG Poggio Cerrino 2018 Tiezzi

Italy

Bottle

995,-

The king of Tuscan wines - Brunello di Montalcino made from 100% Sangiovese.

A potent wine with plenty of nerve, tannins, and fullness, as well as a lightly developed aroma and taste, reflecting the wine's age.